

Menoreh

RESTAURANT

APPETIZER

MEDITERRANEAN SCALLOP SALAD

Pan seared scallop, beetroot confit, pickled onions and hollandaise sauce

UDANG CRYSTAL

King prawns with assorted fruits, lettuce and honey mayonnaise

TRIO OF BRUSCHETTA

Pear with blue cheese, olive tapenade and tomato salsa

CRISPY MUSHROOM

Fried mushroom with Thai chili sauce

SALMON CHEESE

Smoke salmon with cream cheese and soft roll, cucumber and tomato

SALAD

MESCLUN GREENS

Our own organically grown salad leaves and asparagus with roasted walnuts and walnut vinaigrette

CHEF IQBAL SALAD

Grilled chicken breast strips, bacon, avocado slices, cheddar cheese, hardboiled egg, tomatoes, artichoke hearts, cucumber, and red onion on a bed of fresh greens

NIÇOISE SALAD

Tuna confit, string beans, anchovies, boiled potatoes, boiled egg and cherry tomato

CLASSIC CAESAR SALAD

With poached egg, bacon bits and sour dough crouton

SOUP

MUSHROOM CAPPUCCINO

With oyster mushroom tempura and truffle oil

POTATO AND LEEK CREAM ZUPPA

Topped with puff pastry and parmesan

Menoreh

RESTAURANT

MAIN COURSE

ROSEMARY CHICKEN BREAST

Filled with spinach and beef bacon and served with creamy puy lentils and roasted vegetables

MENOREH TRIO OF LAMB

Grilled lamb with vegetable caponata and green peas risotto

MANZO DI MARCO

Grilled Tenderloin, potato wedges and mixed salad

NEW ZEALAND SIRLOIN

Served with cauliflower crème brûlée, potato fondant and morel mushroom sauce

CRISPY SALMON

Pan seared Norwegian salmon served with mashed potatoes, hollandaise sauce, sautéed string beans and cherry tomato confit

GRILLED RED SNAPPER FILLET

With barley risotto, roasted green asparagus, feta cheese and tapenade

BURGER AND SANDWICH

THE MENOREH BIG BURGER

Premium ground meat patty, grilled to your liking, served with red onion jam, sautéed mushrooms, melted cheese, French fries and guacamole

THE CLASSICAL CLUB SANDWICH

Served on white or whole-wheat toast with slices of freshly grilled chicken breast, crispy bacon and fried egg, served with French fries

PASTA AND RICE

PRAWN RAVIOLI

With crustacean bisque sauce

SPAGHETTI

With bolognese sauce, pesto or aglio e olio e peperoncini

LASAGNA VERDE

Classical baked layered pasta with béchamel, spinach, mozzarella and parmesan cheese

RISOTTO

With organic oyster mushroom and pesto

KING PRAWN SPAGHETTI

Pan seared king prawns with spaghetti, tomato sauce, basil and parmesan cheese

BEEF GOULASH SPAGHETTI

Pan seared beef with spaghetti, paprika and cream cheese

LAMB RAGOUT AGNOLOTTI

Pasta with lamb stew filling, tomato confit, pesto, olive oil and cheese parmesan

*Prices above are indicated in thousand Rupiah. Subject to 10% service charge and 11% government tax.
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AUTHENTIC ASIAN CUISINE

SALAD MANGGA

Mango slaw, pomelo, kecombrang, coriander, carrot, shallot in sweet sour and spicy dressing

SOUP TOM YAM GOONG

Traditional Thai hot and sour prawn soup

SZECHUAN SOUP

Boiled dry shitake mushroom, sliced chicken, tofu and bamboo shoot

NASI GORENG MENOREH

Fried rice served with chicken, beef or seafood accompanied with Indonesian pickles, fried egg and crackers

PAD THAI

Stir fried sweet and spicy flat noodles with prawn, tofu, bean sprouts, egg capers

MIE NYEMEK BEBEK

Boiled noodle with poach egg, roasted duck, pok choy

UDANG MAYONNAISE

Fried king prawns with flour and mayonnaise

UDANG TELOR ASIN

Stir fried king prawn with salted egg

GURAME TELOR ASIN

Gurame fillet with salted egg

GURAME SAUCE SZECHUAN

Fish Gurame whole or fillet with onion, leek, peas, carrot and szechuan sauce

BEBEK PANGGANG

Roasted duck with hoisin sauce and skin momok

AYAM BUMBU PINGITAN

Roasted chicken with sautéed morning glory vegetable, fresh tomato, fresh cucumber, soy bean cake, tofu sambal belacan

CUMI SAMUDRA PASAI

Squid with chicken filling, sautéed bean sprouts, Singapore sauce, garlic and butter rice

DAGING PANGGANG BUKIT MENOREH

Roasted beef tenderloin with Indonesian spices, boiled potatoes, carrot, broccoli, and red bean sauce

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ANEKA DIM SUM

Steamed Dim sum

SIOMAY CHICKEN AND PRAWN

Steamed siomay with chicken and prawn

HAKAU UDANG

Steamed transparent dumpling filled with prawn

LO MAI GAI

Steam glutinous rice with chicken, salted egg

Fried Dim Sum

LUMPIA KULIT TAHU ISI UDANG

Fried tofu skin roll with prawn and chicken

PANGSIT UDANG GORENG

Fried wonton with prawn and chicken

PANGSIT AYAM GORENG

Fried wonton with chicken

Bakpao (Steamed Bun)

BAKPAO CHAR SIU AYAM

Steamed bun with chicken char siu

BAKPAO DURIAN

Steamed bun with durian

BAKPAO MUSHROOM

Steamed bun with mushroom

BAKPAO TELUR ASIN

Steamed bun with salted egg

CHAR SIU SO

Puff pastry with chicken char siu

Aneka Bubur Dim sum Congee

BUBUR AYAM

Rice porridge with chicken

RICE BUBUR SEAFOOD

Porridge with mixed seafood

DESSERT

APPLE PIE

With apple slice and vanilla ice cream

MENOREH SIGNATURE CAKE

A super concoction of coffee, orange - chocolate mousse layered with almond – chocolate sponge cake

SELECTION OF PREMIUM NEW ZEALAND ICE CREAM

(per – scoop)

PISANG BAKAR MANISE

Banana with palm sugar and chocolate sauce

BANANA SOUFFLÉ

Served with fruits compote and Japanese green tea ice cream
Cooking 20 minute

CHOCOLATE VOLCANO

Traditional Plataran chocolate cake served with fruits compote and ice cream

MOCHI ICE CREAM

Homemade ice cream strawberry & vanilla with sticky rice boiled cake, strawberry jam, and fruit compote

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Continental Breakfast

Selection of Freshly Squeezed Juice

Orange, pineapple, papaya, watermelon

Fresh Sliced Fruits

Pineapple, watermelon, melon, orange

Selection of Cereal

Corn Flakes, Coco Crunch or Rice Krispies served with cold fresh milk

Fresh Morning Bakery Basket

Danish pastry, croissant, white toast or whole wheat bread, served with home-made jam and butter

Freshly brewed coffee or tea, or milk (hot, cold or chocolate)

Indonesian Breakfast

Selection of Freshly Squeezed Juice

Orange, pineapple, papaya, watermelon

Fresh Sliced Fruits

Pineapple, watermelon, melon, orange

Main Dishes

Nasi goreng, mie goreng or bubur ayam ala Plataran

Freshly brewed coffee or tea, or milk (hot, cold or chocolate)

American Breakfast

Selection of Freshly Squeezed Juice

Orange, pineapple, papaya, watermelon

Fresh Sliced Fruits

Pineapple, watermelon, melon, orange

Selection of Cereal

Corn Flakes, Coco Crunch or Rice Krispies served with cold fresh milk

Two Fresh Farm Eggs - Prepared in Any Style

Omelette, scrambled egg, boiled egg, fried egg or poached egg (served with beef bacon or sausage)

Fresh Morning Bakery Basket

Danish pastry, croissant, white toast or whole wheat bread, served with home-made marmalade and butter

Freshly brewed coffee or tea, or milk (hot, cold or chocolate)

Menoreh

RESTAURANT

Breakfast A' la Carte

Selection of Freshly Squeezed Juice
Orange, papaya, pineapple, watermelon

Fresh Sliced Fruits
Pineapple, watermelon, melon, orange

Selection of Cereal
Corn Flakes, Coco Crunch or Rice Krispies served with cold fresh milk

Two Fresh Farm Eggs - Prepared in Any Style
Omelette, scrambled egg, boiled egg, fried egg or poached egg (served with beef bacon or sausage)

Choice Of Three Items From Fresh Morning Bakery Basket
Danish pastry, croissant, white toast or whole wheat bread served with home-made jam and butter

Nasi Goreng Kampung
Fried rice with kampung-style fried egg, chicken and crackers

Mie Goreng Plataran
Fried noodle with vegetables, chicken and crackers

Bubur Ayam
Rice porridge with chicken broth, egg and shredded chicken

Mihun Goreng
Stir-fried vermicelli with prawn, bean sprouts, cabbage, scallion

Lontong Sayur
Rice cake with green papaya, chayote, fern, sweet bean curd stew, potato, shrimp, pindang egg, soya bean

Home-Made Pancake
Served with maple syrup or honey

Swiss Bircher Muesli
Roll oats, dried fruits, grated apple, orange segments, fresh milk, honey and roasted almonds

Home-Made Natural Yoghurt
With your choice of blueberry or exotic fruit compote

Brioche French Toast
Your choice of plain with dried fruits compote or chocolate-croquant French toast

Eggs Benedict
Toasted English muffin with creamed spinach, beef bacon, poached egg and hollandaise sauce

Premium Smoked Salmon
With traditional condiments and cream cheese bagel

Mushroom Quiche with Morning Salad

Brisket Hash with Poached Egg and Diced Potato

Spinach and Mozzarella Galette
Crispy mille-feuille with spinach and mozzarella cheese, fried quail eggs and tomato chutney

Churros with Dulche de Leche
Deep fried olive oil dough with caramelized milk jam

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RESTAURANT

Coffee

Espresso
Double Espresso
Black Coffee
Americano
Brewed Coffee

Special Coffee

Cappuccino
Café Latte
Latte Macchiato
Mocha Latte
Caramel Latte
Almond Latte
Tiramisu Latte
Hot Chocolate

Special Tea

Javanese Black Tea
Lemon Tea
Green Tea
Jasmine Green Tea
Earl Grey Tea
Milk Tea
Rosella Tea
Chamomile Tea
Peppermint Tea
Ginger Tea
Lemongrass Tea
Lychee Tea

Mineral Water

Aqua Reflection
Equil Natural
Equil Sparkling

Soft Drink

Coke
Diet Coke
Fanta Strawberry
Sprite
Ginger Ale
Tonic Water
Soda Water

Milkshake

Strawberry
Vanilla
Chocolate

Juices

Honeydew
Red Dragon Fruit
Pineapple
Papaya
Watermelon
Guava
Lime
Mango
Carrot
Strawberry
Orange
Apple
Mixed Juice

Punch

Strawberry Punch

Strawberry, mint leaf and soda water

Orange Punch

Orange, lime, sprite and basil seed

Milk Punch

Fresh milk, lime, special syrup and soda water

Cucumber Punch

Cucumber, melon syrup, mint leaf and sprite

Watermelon Punch

Watermelon, mint leaf, lime and soda water

Pineapple Punch

Pineapple, lime and soda water

Mocktail

Menoreh Garden

Honeydew, lychee, pineapple and celery

Color Full

Orange, pineapple, lychee and special syrup

Karangrejo Red

Watermelon, mint and lime

Sukmojoyo Sunset

Orange, strawberry and melon syrup

Telomoyo Hills

Pineapple, lychee and blue curacao syrup

Sumbing Sunrise

Mango, lime and kiwi syrup

Smoothies & Lassi

Strawberry
Banana
Mango
Chocolate

Menoreh

RESTAURANT

Beer

Heineken
Bintang (Small)
Bintang (Large)

Aperitif

Martini Bianco
Martini Dry
Martini Rosso
Pernod
Richard Pastis
Campari
Aperol

Spirit

Gordon's Gin
Bombay Sapphire Gin
Hendricks Gin
Jose Cuervo Tequila
Smirnoff Vodka
Absolute Blue Vodka
Grey Goose Vodka

Liqueur

Bols Cherry Brandy
Bols Apricot Brandy
Bols Blue Curacao
Bols Triple Sec
Bols Crème de Cassis
Tia Maria
Kahlua
Galliano
Amaretto Disaronno
Sambuca Vacari
Southern Comfort
Drambuie
Cointreau
Midori
Bailey's Irish Cream
Benedictine D.O.M
Frangelico

Whiskey

Old Bushmills
Jim Beam
JW Red Label
Jack's Daniel
JW Black Label
Chivas Regal 12 YO
Glenfiddich 12 YO
Macallans 12 YO

Rum

Bacardi Light
Bacardi Gold
Myer's Dark Rum
Malibu

Brandy

St. Remy Napoleon
Martel Medallion V.S.O.P.
Hennessy VSOP

Classic Cocktail

Margarita

Tequila, Triple Sec, sweet & sour

Tom Collin

Gin, lemon juice, simple syrup, soda water

Pinacolada

White rum, pineapple juice, coconut cream

Daiquiri

White rum, simple syrup, lime juice

Long Island Iced Tea

Tequila, Vodka, Rum, Gin, Triple Sec

Side Car

Brandy, Triple Sec, lime

Singapore Sling

Gin, DOM, Cherry Brand, Sour mix, Grenadine

Signature Cocktail

White Menoreh

White rum, lime juice, honey

Dark Knight

Vodka, lime, Kahlua, Triple Sec

Golden View

Brandy, White rum, Cointreau, lime juice

Menoreh Sunset

White rum, dark rum, Triple Sec,
lime juice, cocopandan syrup